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... OF ...

Interest to Women

MARKET OFFERS LOTS OF RHUBARB, AND WISE HOUSEWIVES WILL INCLUDE IT ON MENU NOW

There's plenty rhubarb this year so you'll have no excuse for not storing some for the unproductive season when our appetites can otherwise be satisfied by only expensive hot house varieties. You may can ready-to-serve sauce or rhubarb which may be drained and used for pie.

The cold water method of storing, is by far the best when you plan to use rhubarb for pies. Some of you will say your's doesn't keep and others will be most enthusiastic because it has kept so well. I can't tell you why this condition exists unless it is dependant upon the freshness of the stalk. But there is so little waste in case something happens that it is well worth the trial.

Cold Water Rhubarb

Use very fresh and tender rhubarb. Cut into half-inch pieces and pack into jars. Place each jar in sink under cold water faucet and let water run into jar for one minute. Place rubber and top and seal immediately. Store in a cold place.

Canned Rhubarb

Pack rhubarb as tightly as possible into jars and fill to the top with a syrup made with two cups sugar and one cup water, boiled to the thread stage. Place rubber and top and half seal jar. Place on rack in kettle of hot water with water well over tops of jars. Bring water to the boil and boil for 16 minutes. Remove jars and complete the seal.

This is an excellent sauce for fruit service or to use with custards or puddings.

Here is a richer one in case you might like it.

Rich Rhubarb Sauce

In pint jars place an inch layer of rhubarb. Add a half inch layer of sugar, more rhubarb and sugar ending with sugar. Adjust rubbers and tops and place jars in a hot water bath with water well over tops of jars. Bring water to the boil and boil for 25 minutes. Remove from water and complete the seal.

In using the first method you will, of course, have to drain off the liquid when you are ready to make the pie but it may be added to a fruit drink or frozen mixture nicely.

Rhubarb loses some of its color in canning so be sure that you leave all the red skin on for this adds to the attractiveness and helps to keep the pieces whole.

You can make good jam with this as a foundation but it is usually combined with another fruit to add color and character. These recipes will be coming soon. Another dinner comes first.

Tomorrow's Dinner

Ham and Noodle Casserole
Asparagus, Vinegar Dressing
Jellied Tomato Salad
Peach Tapioca
Cookies Tea

Some of us believe that the salad is a rather new creation by the 20th century people who realize the importance of minerals and vitamins. But salads aren't. We have a written record of the 15th century, informing us that the English gardens had only a few vegetables such as, cabbage, lettuce, spinach, beetroot, celery, fennel, thyme, parsley, mint, a species of turnip and a small white onion. These vegetables were boiled with meat but during the Spring and Summer were eaten raw with olive oil and spices. The earliest use of salads in England.

Now we are trying to find new ideas in the salad line, just to make the meal plans a little more interesting. Tomorrow's suggestion is not particularly new, but delicious.

Jellied Tomato Salad

1 tablespoon plain gelatin.
1 pint canned tomatoes.
1 tablespoon onion juice.
1-2 small bay leaf.
1 stalk celery.
2 tablespoons mild vinegar.
Salt and pepper as needed.
Soak gelatin in cold water for about five minutes. Mix remaining ingredients except vinegar and boil about ten minutes or until mixture is very soft. Add gelatin and stir until dissolved then strain and add vinegar, seasoning with salt and pepper as needed, adding a little sugar, if desired. Pour into individual molds and chill until firm. Unmold on crisp lettuce and serve with the following dressing:

Cheese Dressing

Whip one-half cup cream and add two tablespoons mayonnaise. Mix thoroughly then add nearly a cup of cottage cheese. Mix well adding salt and pepper as needed.

Vinegar Dressing

4 tablespoons melted butter.
2 tablespoons vinegar.
Sprinkle of salt.
Few grains nutmeg.
Few grains mustard.
Heat all together and serve at the table.

Peach Tapioca

1 pint canned peaches.
2 cups milk.
1-4 cup sugar.
2-12 tablespoons quick cooking tapioca.
1-8 teaspoon salt.
1 egg.
1 teaspoon vanilla.

Arrange fruit in bottom of baking dish. Sprinkle with a little grated orange rind and a little sugar. Bake in a moderate oven until juice has thickened. In the meantime add tapioca, egg yolk, sugar and salt to milk and cook over boiling water until tapioca is clear. Cool and add vanilla and stiffly whipped white. Pour over peach mixture and chill thoroughly for serving.

HOW MUCH TO TAKE IN PICNIC BASKET

Rare June days are here again and picnic statistics are in order. Here's a list of calculations that may help when the family decides to betake itself to the nearest picnic spot with well-filled basket.

Table of Servings

One large cake ten inches in diameter will serve 16 persons.
One loaf of sandwich bread will make 24 sandwiches which have been cut in half.

Two-thirds cup creamed butter will spread both sides of 24 sandwiches.
One pint of sandwich filling will fill 24 sandwiches.

One quart of salad will serve eight persons.

One 4-pound chicken will yield about 2 cups of clear diced meat.

One 2-1/2 pound lobster will yield, when boiled, enough meat for one quart of salad combined with other materials.

One-half pound coffee and 4 quarts of boiling water will make enough of the beverage for 16 people.

One and one-half dozen lemons will make enough lemonade to serve 20 to 25 persons, depending largely on the size and juiciness of the fruit.

One quart of a frozen mixture will serve 6 to 8 persons. When ice cream means the main part of the refreshments, a larger serving is needed.

One pound of salted nuts will serve 16 persons.

One pound of cold boiled ham or baked ham will serve 6 to 8 persons, and one pound of meat loaf will provide for about the same number.

Maintain Proper Balance

It's quite as important that a picnic meal contain all the necessary food elements as for any other meal.

Fruit and tomatoes are easy to carry and easy to serve. The carrying properties and serving qualities of picnic foods must be considered, too, because usually one plate must answer for all courses. Fruit pies are hard to carry and juicy to serve. Many salads, too, resent rough handling, becoming wilted and watery if shaken about.

If you have plenty of room to carry several hampers, it's a good idea to put the salad together when ready to serve, keeping each ingredient in a container by itself. Meanwhile, this means crisp lettuce and a fresh, perfect dressing.

FLAVORING APPLE PIE

Another variation for apple pie—grate a little orange or lemon rind into sugar that you sprinkle over the apples.

ORILLIA, Ont., June 13 — A resolution asking the Ontario government to enact legislation providing for sterilization of inmates of Ontario hospitals was passed yesterday by the resolutions committee of the Ontario Mayors Association here yesterday.

SOUTHAMPTON, England, June 13 — A report that the R.M.S. Queen Mary developed engine trouble on her recent voyage to New York is current in shipping quarters.

WINNIPEG, June 13 — Social Credit candidates will contest every seat in Manitoba in the election July 27, it was announced tonight by H. Sanders, president of the Manitoba Social Credit League.

Theatre of The Air

SUNDAY'S PROGRAMMES

CFNB, FREDERICTON, 550 K.
6.00—Grenadier Guards Band
6.30—Dr. H. L. Stewart Reviews News
6.45—Paul DeMarky, Pianist
7.00—Criminology
7.30—La Vieille Maison
8.00—Lud Gluskin and Orchestra
8.30—Garden of Melody
9.00—La Petite Symphonie de Radio
9.30—Rocky Mountain Melody Time
10.00—Mirror of Melody 'Reflects'
10.30—Chasing Shadows
10.45—News, Weather Forecast
11.00—Atlantic Nocturne
11.30—Blue Pacific Moonlight

WABC, NEW YORK, 860 K.
3.00—N. Y. Philharmonic Orchestra
5.00—Elsie Thompson, organ
5.30—Frank Crumit, Julia Sanderson
6.00—Amateur Night
6.30—"Smiling Ed" McConnell
6.45—Voice of Experience
7.00—Eddie Cantor
7.30—Phil Baker, the Great American Tourist
8.00—Free For All
8.30—Leslie Howard
9.00—Ford Sunday Hour
10.00—Wayne King's Orchestra
10.30—Jack Hyman's Orchestra
11.00—Jack Denny's Orchestra
11.30—Isham Jones' Orchestra
12.00—Frank Dailey's Orchestra

CKAC, MONTREAL, 730 K.
5.00—Catholic Hour
6.00—Talk
6.30—St. Jean Ltee.
6.45—Les Galeries Brillantes
7.00—Talk
7.15—Le Programme Alouette
7.30—Church Service
9.00—Ford Sunday Evening Hour
10.30—Freddie Rich's Penthouse Party
11.05—Molson Sports Reporter
11.30—Tommy Dorsey's Orchestra
12.00—Frank Dailey's Orchestra
12.30—Xavier Cugat Orchestra
1.00—Sign Off.

WEAF, NEW YORK, 660 K.
4.00—The Widow's Sons
4.30—Noble Cain and Chicago A Capella Choir
5.00—To Be Announced
5.30—Words and Music
6.00—Catholic Hour
6.30—Echoes of New York Town
7.30—Fireside Recitals
7.45—Sunset Dreams
8.00—Major Bowes' Amateur Hour
9.00—Manhattan Merry-go-Round
9.30—Album of Familiar Music
10.00—General Motors Concert
11.00—Ted Lewis' Orchestra
11.30—News and Music
12.00—Freddie Bergin's Orchestra
12.30—Emerson Gill's Orchestra

WJZ, NEW YORK, 760 K.
4.00—National Vespers
4.30—Senator Fishface and Professor Figs bottle
5.00—Tom Terriss, Oriental Romance
5.45—Moody Institute Singers
6.00—Grenadier Guards Band
6.30—City Desk
7.00—Jack Benry
7.30—The Bakers Broadcast
8.00—Echoes from the Orchestra Pit
9.00—Jack Hyton's Continental Review
9.30—Walter Winchell
9.45—Paul Whiteman's Varieties
10.30—Dreams of Long Ago
11.00—Twin City Foursome

11.15—Shandor, violinist
11.30—El Chico
12.00—Benny Goodman's Orch.
12.30—Carl Ravoza's Orchestra

WTIC, HARTFORD, 1040 K.

4.00—The Widow's Son
4.30—Noble Cain and A Capella Choir
5.00—Sunday Drivers
5.30—Words and Music
6.00—Catholic Hour
6.30—A. B. McGinley on Sports
6.45—Jack the Inquisitor
7.00—Travelers Choral Club
7.30—Sigurd Nissen
8.00—Amateur Hour
9.00—Manhattan Merry-go-round
9.30—Album of Familiar Music
10.00—Symphony Concert
11.01—Ted Lewis' Orchestra
11.30—News
11.45—Earl Hines' Orchestra
12.02—Silent

WGY, SCHENECTADY, N. Y., 790 K.

4.00—The Widow's Son
4.30—Temple of Song
4.45—Piano Recital
5.00—Pop Concert
5.30—Words and Music
6.00—Catholic Hour
6.30—Annette McCullough
6.45—Musical Program
7.00—Drama K-7
7.30—Fireside Recitals
7.45—Morin Sisters and Ranch Boys
8.00—Amateur Hour
9.00—Manhattan Merry-go-round
9.30—Musical Review
10.00—General Motors Program
11.00—The Melody Master

SHERIFF'S SALE

The following property will be sold at Public Auction in front of the County Court House, Fredericton, N. B., at twelve o'clock noon the 27th DAY OF JUNE, 1936.

The George Whalen Property, "Stanley," "ALL that lot, piece or parcel of land situated, in Parish of Stanley, County of York and Province of New Brunswick, and bounded as follows, to wit: Beginning in the southwest angle of lot number tenement road located to one Norrad Munnber seven north side Gordon Vale Settlement running by the magnet of A. D. 1876, north 2 degrees east fifty chains of four poles each to the general rear line, thence south 88 degrees west twenty chains to an ash, thence south 2 degrees west fifty chains to the settlement road above named, and thence along the same north 88 degrees west twenty chains or to the place of beginning, being known as lot number eight Gordon Vale Settlement and containing one hundred acres, the said lot of land above described being conveyed from John Stickney to said John Wier on July 20th, 1910.

ALSO All that certain lot, piece or parcel of land situate, lying and being in the Parish of Stanley, County of York and Province of New Brunswick, and bounded as follows, to wit: Beginning on the northerly side of the Gordonvale Road and in the southwest angle of lot number six, deduced to Joseph Calhoun thence running by the magnet of A. D. 1873, north 2 degrees east fifty chains of four poles each to the general rear line, thence north 88 degrees west twenty chains to lot number 8 thence south 2 degrees west 50 chains to the settlement road above mentioned, and thence along the same south 88 degrees east twenty chains to the place of beginning, being known as lot No. 7, north side of Gordonvale Settlement, and containing one hundred acres the said lot of land above described being conveyed from John A. Spencer to said John Wier on 14th, August, 1911.

Delinquent Parish and County, Roads and School Taxes:
Year, Parish & County, Roads Schools
1931 \$16.03 \$9.16 \$21.31
1932 17.72 9.44 24.31
1933 17.70 9.44 32.09
1934 21.71 9.44 23.37
1935 22.42 9.44 21.85
1936 22.25 8.64 22.68
\$117.83 \$55.56 \$145.61
C. N. GOODSPEED,
High Sheriff for York County, N. B.
Fredericton, N. B.,
May 29th, 1936.

DR. G. R. LISTER

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